

VINEPAIR

The 7 Best Vodkas to Gift This Holiday (2024)



As the U.S.'s best-selling spirit, vodka is a beloved staple for a reason. It shines in classic cocktails like the Martini and Bloody Mary and is beloved in creations like the Moscow Mule and Espresso Martini. And while tequila and whiskey may be closing in on vodka's popularity on-premise, the neutral spirit isn't going anywhere anytime soon.

That's why we nailed down the absolute best bottles to gift your loved ones this year. From approachable, budget-friendly picks with crisp profiles to delicate Japanese expressions reminiscent of sake, every home bartender needs at least one great vodka on hand. Keep reading to discover the seven best vodkas to gift this holiday season.

Best Budget Vodka: Helix 7 Vodka

Best Splurge Vodka: Reisetbauer Axberg Vodka

Best Vodka for Beginners: Broken Shed Vodka

Best Vodka for Geeks: OKA Brand Vodka

Best Vodka for Cocktail Lovers: St. George Spirits All Purpose Vodka

Best Vodka to Impress: Kástra Elión Vodka

Best Vodka for Tequila Lovers: Weber Ranch 1902

Kástra Elión Vodka



Distilled in Greece, Kástra Elión is produced from a combination of olives and grain, resulting in a savory and lush vodka that's perfect for stirring into Martinis. Bursting with character, the spirit opens with welcoming salinity and unexpected fruit notes that balance the tangy olive flavor. While only 40 percent ABV, the palate is weighted and viscous, leaving behind hints of cracked black pepper and extra virgin olive oil that we know will satisfy any cocktail lover in the throes of [Martini Madness](#).

Average Price: \$55

Rating: 94

	94
RATING	2022 Top 50
STYLE	Vodka
PRODUCED IN	Greece
ABV	40%
AVAILABILITY	Year Round
PRICE	\$55.00
REVIEWED BY	Tim McKirdy
REVIEW UPDATED	2022-12-06

Kástra Elión Vodka Review

Forget everything you thought you knew about vodka and sample this bottle. Distilled from olives and grains, this Greek vodka delivers definite character from the get go. Saline notes jive with an unexpected burst of fruit on the nose, leading to a velvety, well-rounded palate. Mix up a Martini and serve with an olive garnish — but forget the brine!

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